

# lemon delicious pudding

week two

## PREPARATION

### ingredients

3 eggs separated  
¾ cup caster sugar  
Rind of 1 lemon  
2/3 cup S R Flour  
¾ cup fresh lemon juice  
2 cups milk  
Icing sugar to dust

### method

Preheat oven to 180C  
Using electric beater beat egg yolks and sugar and lemon rind until thick & pale  
Whisk in the lemon juice & milk to combine  
Place in large bowl. Using clean bowl & beaters beat egg whites till soft peaks form. Fold through lemon mixture until well combined and pour into a 2 litre oven proof dish  
Place dish in a roasting pan with enough boiling water to come up the side of pudding dish 3-4 cms.  
Bake for 40 minutes Serve dusted with icing sugar

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